Aussie® by Meco®

Charcoal Grill 4201 SERIES WALK-A-BOUT®

OWNER'S MANUAL

FEATURES THAT MAKE YOUR AUSSIE® GRILL OUTSTANDING:

Exclusive Easy Fold-up and Lock legs...
Aussie® locking legs fold-up and lock to make your grill easily portable and compact for easy storage. You may lean your grill against a wall or hang on the side of a wall.

Fire Grate/Ash Dump...
The Fire Grate/Ash Dump prevents bottom burn out, allows charcoal to burn more efficiently and helps reflect heat. It is also long lasting and lifts out for easy cleaning. Simply throw away the ashes and wash clean with a garden hose.

Convenient Folding Side Table...
The Aussie® Folding Side Table provides additional workspace while grilling then simply folds up onto the hood & is secured in place with attached bungee for portability and compact easy storage. (Patent Pending)

FOR OUTDOOR HOUSEHOLD USE ONLY. NOT FOR COMMERCIAL USE.

MECO CORPORATION STRIVES TO BE A QUALITY SUPPLIER OF CONSUMER PRODUCTS. IF WE OMITTED ANY PARTS NEEDED FOR ASSEMBLY, OR YOU NEED TROUBLESHOOTING INFORMATION, PLEASE CONTACT US USING OUR TOLL FREE NUMBER.
THANK YOU FOR PURCHASING A MECO CORPORATION PRODUCT.
CONSUMER SERVICE DEPARTMENT - MECO CORPORATION - 1500 INDUSTRIAL ROAD, GREENEVILLE, TN 37745 USA
For Customer Service visit our website at www.aussiegrills.com or call 1-800-251-7558 8am - 5pm E.S.T. Mon- Fri FAX: 1-423-639-1055

⚠ DANGER

CARBON MONOXIDE HAZARD
This appliance can produce carbon monoxide which has no odor.

Using it in an enclosed space can kill you.

Never use this appliance in an enclosed space, such as a camper, tent, car or home.

⚠ WARNING

- **Failure to follow these instructions could result in death, serious personal injury, or property damage.**
- **Read and follow instructions carefully before assembly or use.**
- **Do not use this product for any other purpose than which it is intended.**
- **These instructions must be kept with the user.**

SAVE THESE INSTRUCTIONS.

USING CHARCOAL

To reduce the risk of serious bodily injury or death:
- **Be careful when burning charcoal to avoid getting burned from flame, heat or hot coals.**
- **Be aware of the wind blown sparks.**
- **The use of alcohol, prescription or non-prescription drugs could impair the consumer's ability to properly assemble or safely operate this appliance.**

SELECTING A LOCATION

To reduce the risk of serious bodily injury or death:
- **Locate your grill an open area away from buildings, dry leaves, or brush, and at least 10 feet away from your house or building.**
- **Always make sure the grill is on a level, stable surface and not tilted toward the front or back.**
- **Do not use the grill in a garage, breezeway, carport, porch, high traffic area, on or under any surface that can catch fire.**
- **Do not use a charcoal grill indoors, on recreational vehicles, or on boats.**
- **Make sure legs are locked fully open before using grill.**

STARTING A FIRE

To reduce the risk of hood catching fire and flame-up:
- **Make certain you leave the Hood all the way open until the flames have died down.**
- **Should electrically operated starters be used, be sure they are properly grounded according to local codes. Electrical cords should be placed away from walkways or traffic areas.**
- **Do not use lighter fluid, an electric fire starter solid, or chimney starters with instant light charcoal. This could cause flame-ups, unpleasant fumes and odors.**
- **Use barbecue mitts and long handled tongs to spread out the hot charcoal.**
- **If there is any type of fire that threatens either personal safety or property, call the fire department.**

To reduce the risk of serious bodily injury or death:
- **Never use a barbecue grill unless all parts of the unit are firmly in place and the grill is stable.**
- **Never use gasoline, kerosene, alcohol or other volatile fluids as a starter. They can explode.**
- **Do not use charcoal grill as a space heater.**
- **Do not use aerosols or store flammable liquids or materials near this charcoal grill. Cap Lighter fluid immediately and place a safe distance from the grill.**
- **Instant light briquettes already have the starter blended in. Do not use lighter fluid, an electric starter, solid, or metal chimney starters.**
- **Do not add more instant light briquettes once the fire has been lit. To avoid flame-ups, unpleasant fumes and odors, add regular charcoal briquettes if needed.**
- **Once the barbecue grill has been lit, do not touch the charcoal briquettes/wood chunks to see if they are hot.**
- **Never add lighter fluid to already hot or warm coals.**
- **Do not close hood on flaming charcoal. If closed and re-opened, the flames could leap out and burn.**
- **Do not wear loose clothing (example: hanging shirt tails, clothing with frills, etc.) around a charcoal grill while in use or hot.**
- **Do not lean your body over the charcoal grill when lighting it, while it is hot or is in use.**
- **Do not touch hot surfaces. Use heat resistant gloves, long-handled tongs, or barbecue mitts at all times since the grill will become very hot.**
- **Do not move a charcoal grill when in use or hot.**
- **Do not allow children to operate or play near a charcoal grill. Keep animals and bystanders out of the grill area. Do not leave grill unattended.**
- **Allow grill to cool before handling parts or cleaning.**
- **To avoid a fire, allow coals to burn out completely and let the ashes cool for 48 hours before disposing of them.**
- **Do not attempt to extinguish a grease fire with water or other liquids. Have an ABC fire extinguisher nearby.**
- **Always have an ABC fire extinguisher, baking soda, a bucket of sand or a garden hose ready in case of an uncontrolled fire.**

COOKING ON YOUR GRILL

- **To reduce risk of burns from the hot air and steam trapped inside, open the Hood carefully when grill roasting.**
- **Do not grasp the Cooking Grid with your hands while it is hot. Use barbecue mitts for handling.**
- **If flare-ups occur, close the Vents for at least one minute to stop flare-up. Do not use water.**

END OF COOKING SESSION

To reduce the risk of serious bodily injury:
- **Allow the grill to cool before cleaning, moving or putting on a grill cover.**
- **Empty and clean the Fire Grate/Ash Pan after each cooking session so excessive grease and ashes do not accumulate. Never light the charcoal grill without the Fire Grate/Ash Pan in place.**

SIDE TABLE USE

⚠ CAUTION

To reduce the risk of personal injury or property damage from fire, tipping or collapse:

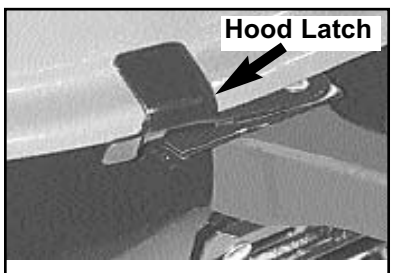
- **Do not overload side table. Max. capacity 5 lbs / 2.3 kg**
- **Do not let objects overhang edge of side table.**
- **Do not place flammable objects on side table.**
- **Do not place hot objects on side table.**
- **Do not move grill using handle of side table.**
- **Do not move grill with objects on side table.**
- **Do not close side table while grill is hot.**
- **Do not remove side table from grill.**

ASSEMBLY INSTRUCTIONS

⚠ WARNING

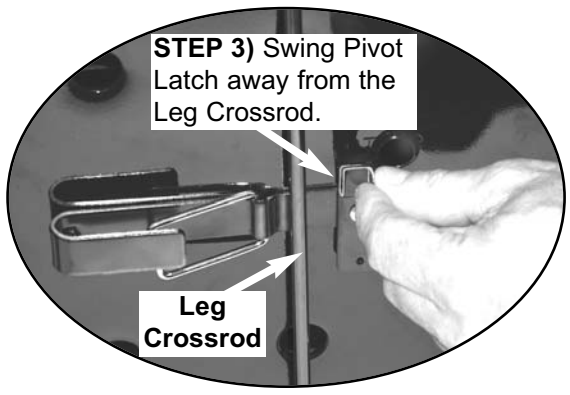
To reduce the risk of a cut, pinching or other bodily injury:
- **Wear protective gloves when handling parts or cleaning parts that could have sharp edges.**
- **Be careful while folding and unfolding the Grill Legs.**

PREPARATION FOR ASSEMBLY: Note: This Grill is pre-assembled. Unhook Bungee, Unlock Hood Latch. Remove Cooking Grid and Owner's Manual from grill. Make sure there are no loose parts before discarding any packing materials. **Note: Before using your grill, read the instructions in this Owner's Manual.** For easier set-up and assembly, follow instructions of each step in the order they are written as you look at the illustrations.

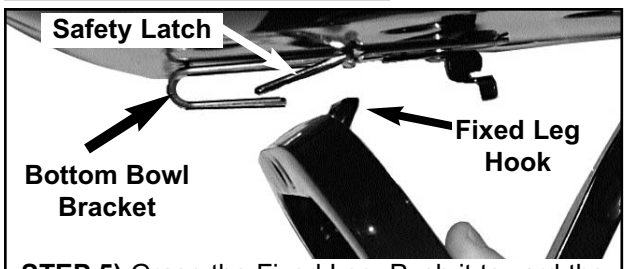


STEP 1) Lock Hood and Bowl with the Hood Latch.

STEP 2) Lay the Grill on its side in the grass or a soft area.



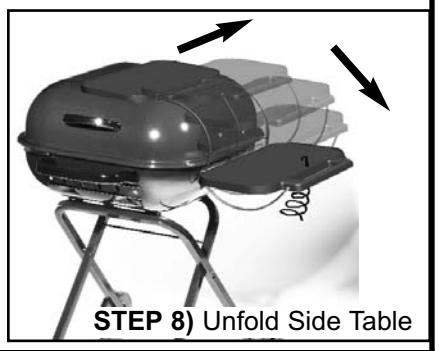
STEP 4) Swing Legs out.



STEP 5) Grasp the Fixed Leg. Push it toward the Bottom Bowl Bracket and Safety Latch allowing the Fixed Leg Hook to engage all the way.

STEP 6) Reach for the Bowl Handle underneath. Rotate Grill upward until Grill is upright on floor.

STEP 7) Unhook Bungee



STEP 8) Unfold Side Table

OPERATING AND MAINTAINING YOUR CHARCOAL GRILL

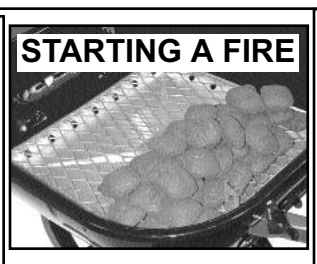
STEP 1. Open the Hood and all the Vents. Remove the Cooking Grid. Make sure the Fire Grate/Ash Pan is in place. Place about three pounds of charcoal (45-48 briquettes) on the Fire Grate/Ash Pan. Make a pyramid shaped stack near the front of the grill.
Use a high quality hardwood charcoal to make sure you get a good fire. Charcoal briquettes made from maple, oak, birch or elm woods will burn clean with very little smoke and without unpleasant odors.

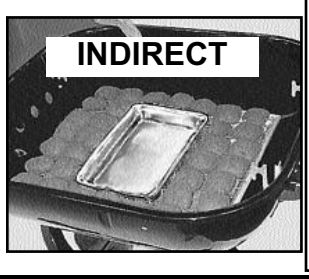
STEP 2. For regular charcoal or wood, apply the lighter fluid, following the container instructions. Let the lighter fluid soak in for approximately one minute. You may use an electric fire starter; however just leave off the lighter fluid and follow manufacturer's instructions on the container. **For instant light briquettes,** DO NOT use lighter fluid, an electric fire starter, solid or chimney starters.

STEP 3. Carefully light the charcoal and let it burn for about 30 minutes or until it is covered with a light gray ash.

STEP 4. Using long-handled tongs and barbecue mitts, spread the charcoal out over the Fire Grate/Ash Pan. Leave about one-half inch of space between each piece of charcoal. This will help to avoid flare-up from the meat drippings and produce more even heat for grilling.

STEP 5. FOR INDIRECT COOKING... such as roasting large pieces of meat on the Grid, use or make a pan about an inch larger all around than the piece of meat to catch the drippings. Put the pan directly under the meat and surround it with charcoal. Most indirect cooking takes a long time.





1) Cooking on the Grids: Use barbecue mitts for handling the Cooking Grid. For SLOWER cooking, shift the Cooking Grid toward the rear and into the upper Grid Bracket slots. For FASTER cooking, shift the Cooking Grid toward the front and into the lower Grid Bracket slots.

When you have finished cooking, you can remove your food while still on the Cooking Grid. Place the Cooking Grid on a counter or table. The foot rests will not allow your food to touch the table top or counter surface. Do not set the hot grid on surfaces that will melt or scorch.

2) Adjustable Draft: Leave the Hood and Bowl Vents open for the most heat. Close the Vents partially to lower the heat. It takes a few minutes for the charcoal to react to the vent adjustment.

3) Smoking: For true smoke flavor, use chips or chunks of wood from nut or fruit trees such as hickory, walnut, cherry or apple. Soak the chips in water overnight so they will not burn when you put them on the charcoal. After you get the fire started, put the soaked chips on top of the hot charcoal. Raise the Grid to the highest position and adjust the Vents for low heat. Continue adding chips while the meat cooks to maintain the appropriate amount of smoke. Smoking is a very slow process. Therefore, allow plenty of cooking time.

4) Flame-up: Close all the Vents for at least one minute to stop flame-up. You do not have to use water.

CLEANING THE GRILL

Regularly clean grill between uses and before storage...
1) Fire Grate/Ash Pan, Cooking Grid-Brush or scrape any residue from the Pan. Use a detergent and hot water solution just as you would for any cooking equipment. A stiff brush may be helpful in removing heavy grease or deposits.
2) Grill Hood/Bowl and Side Table-Dampen a cloth in hot water and a detergent solution. NOTE: Do not use oven cleaner or abrasive cleaners on your grill. This may cause damage to the paint finish.
3) After each cooking session, close the Hood.
4) Close the Vents and allow the charcoal to die down.
5) Wait until the grill is cool.
6) Wait until the charcoal has cooled, lift out the Fire Grate/Ash Pan and dispose of the ashes. You can save the larger pieces of coal for use next time you cook.
7) If rust appears on your grill, clean and buff the affected area with steel wool. Touch up bare metal with a high heat paint specified for barbeque grills. Follow paint manufacturer's instructions for use.

BUNGEE USE

⚠ CAUTION

To reduce the risk of personal injury or property damage:
- **Only use bungee to secure side table closed.**
- **Only connect bungee as illustrated.**
- **When unhooking bungee, maintain a firm grip to prevent the bungee from snapping back to strike the user or others.**
- **Do not lift grill by bungee.**
- **Do not hang grill by bungee.**
- **Do not use bungee if cut, cracked or abraded.**
- **Replace bungee if signs of wear appear.**

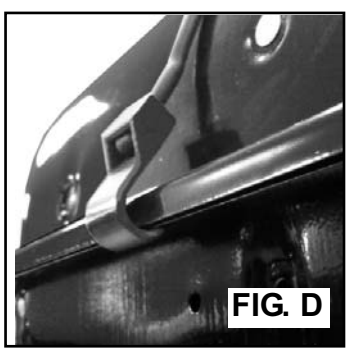
⚠ CAUTION

To reduce the risk of injury or parts falling out during transport:
- **Make sure legs are folded and locked and hood and bowl is latched securely.**

Transport your grill by holding the bowl handle **(FIG. A).**
Lean your grill against a wall resting on the fixed leg caps **(FIG. B).**
Hang on a wall using the wire loop under the folded legs. **(FIG. C).**

DO NOT HANG GRILL BY THE BOWL HANDLE

Make sure bungee is securely hooked under lip of hood and bowl as shown in (FIG. D).



STORAGE

⚠ WARNING

To reduce the risk of serious bodily injury or death:
- **Do not store a charcoal grill while it is hot.**
- **Store your charcoal grill in a cool dry place.**
- **Do not store charcoal and lighter fluid indoors.**
- **Store out of the reach of children.**
- **Do not store additional charcoal and lighter fluid under or near the grill while it is hot.**
- **To avoid a fire or explosion, do not store charcoal or lighter fluid near a heat source.**
- **Always cap the lighter fluid when not in use.**

STORAGE AND TRANSPORT

1) Remove the Cooking Grid. Rub with a coat of light cooking oil and wrap with aluminum foil. Store wrapped Cooking Grid back into the grill. You may also wrap the Fire Grate/Ash Pan in aluminum foil or just leave it alone.
2) Store Charcoal and lighter fluid away from the grill.
3) After you have cleaned your grill, store it in a clean, dry area. If you store your grill outside, close the top vent to keep the rain out but leave the bottom vents open. You may hang the Grill on a wall with the Fixed Leg Hook or lean it up against a wall.
4) Place a grill cover over the grill and store it outdoors if possible. It may be stored indoors only if the charcoal and lighter fluid are stored separately and outdoors.
5) Before next use, remove aluminum foil from Cooking Grid and Fire Grate/Ash Pan and reinstall in grill.

P/N 03.5826.03
20110929